



Energy Efficiency Opportunities For Restaurants

Savor the profits from energy efficiency! Your restaurant's profit is typically only 3-9% of total revenue. The money you save on operating costs adds to what you get to keep, so saving 20% on energy operating costs can increase your profit by as much as one-third.

Follow the ENERGY STAR energy survey's cost-effective recommendations and your investment in energy efficiency can give you up to a 30% return. To order an energy survey, call your local electric or gas utility company or an energy consultant and ask if they will perform an energy survey of your restaurant. Ask what rebates, if any, are available.

Money savings can be made through intelligent and comprehensive energy efficiency upgrades such as upgrading the existing lighting system with new and efficient compact fluorescent lamps (CFLs), T-8s, upgrading your HVAC system, refrigeration improvements and new insulation.

Here are some Quick Fixes:

If you:	You can:	And reduce your annual energy cost:
Light your dining area with dimmable incandescent light bulbs	Replace them with dimmable compact fluorescent light bulbs	Up to \$21 per lamp
Light any area, including under your exhaust hood, with non-dimming incandescent light bulbs	Replace them with compact fluorescent light bulbs	Up to \$34 per lamp
Set your heating and cooling thermostat(s) by hand	Install a programmable thermostat and use night setback	Up to \$500
Only partially fill your refrigerators and freezers	Keep your newer refrigerators and freezers filled; empty and disconnect older ones	Up to \$300 per refrigerator or freezer
Clean your refrigerator and freezer condenser coils infrequently	Clean them every 3 months	Up to \$20 per refrigerator
Have cracked or warped refrigerator or freezer gaskets or hinges	Replace or repair them	Up to \$50 per refrigerator
Operate any appliance when it is not needed	Turn it off	Up to \$1,000
Light your dining area or kitchen with standard fluorescent lighting and magnetic ballasts	Replace them with T-8 fluorescent lamps with electronic ballasts	Up to \$16 per lamp
Provide too much light in your dining area during daytime hours	Install a daylighting control system	Up to \$700
Light your exit signs with incandescent bulbs	Replace the bulbs with light emitting diode (LED) exit sign retrofit kits	Up to \$22 per lamp
Light your parking area with incandescent or mercury vapor lighting	Replace it with high-pressure sodium or metal halide lighting (add photocells and a timer for additional savings)	Up to \$40 per lamp
Manually turn the lights in refrigerators, freezers, and storage areas on and off	Replace the switches with occupancy sensors (low-temperature sensors in refrigerators)	Up to \$190
Spotlight areas with incandescent light bulbs	Replace them with halogen bulbs	Up to \$12 per lamp

If you are getting ready to remodel or invest in new equipment, try these energy saving technologies into your restaurant – you will see the savings!

If you:	You can:	And reduce your annual energy cost:
Have an oil or gas boiler or furnace that is ready for replacement	Replace it with a high-efficiency oil or gas boiler or furnace	Up to \$200
Heat your dining area with electric resistance baseboard heaters	Replace resistance heating and old cooling system with a heat pump (if you are in a temperate climate zone)	Up to \$1,000
Cool your dining area and kitchen with an old, standard-efficiency air-conditioning system	Replace it with a high-efficiency electric or gas air-conditioning system	Up to \$900
Use evaporative coolers	Check monthly to ensure the evaporator element and drain are not clogged	Up to \$350
Spotlight areas with incandescent light bulbs	Replace them with halogen bulbs	Up to \$12 per lamp
Exhaust cooking fumes with a standard exhaust hood that needs to be replaced	Replace it with hoods optimized for your cooking needs	Up to \$2,000 on heating and cooling costs

Solutions for inefficient equipment:

If you:	You can:	And reduce your annual energy cost:
Fry food with a conventional gas fryer	Replace it with an infrared gas fryer or a high-efficiency atmospheric gas fryer	Up to \$400 per fryer
Have a 10- to 20-year-old conventional dishwasher	Replace it with an insulated dishwasher, or	Up to \$500
	Replace it with an infrared gas dishwasher	Up to \$2,900
Have a walk-in refrigerator	Install evaporator fan controls to reduce fan use	Up to \$20
Leave your walk-in refrigerator door open when loading it	Install a plastic strip curtain over the entrance	Up to \$20 per refrigerator
Have a refrigerator that needs replacing	Replace it with a high-efficiency refrigerator	Up to \$100
Need to replace your heating and cooling systems	Replace them with a geothermal heat pump (ask your local utility about rebates)	Up to \$1,100
Need to replace your dining area heating and cooling systems	Include desiccant energy recovery in the replacement system	Up to \$5,000
Need to replace your kitchen cooling system	Include evaporative cooling in the design	Up to \$700
Manually control your lighting, heating, and cooling	Install an energy management system	Up to \$1,800
Use personal computers in your restaurant	Specify ENERGY STAR labeled computers	Up to \$19 per computer
Have large untinted glass wall space	Install clear coating on the south and west windows	Up to \$200

To become an Energy Star Partner call at 1-888-STAR-YES.

Information taken from EPA Energy Star

http://www.energystar.gov/index.cfm?c=small_business.sb_restaurants